

Claims

1. A method for the enzymatic production of emulsifiers containing mono- and diacylglycerides, characterized in that
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- a) a mixture of a phospholipid component and a triacylglyceride component is charged,
- b) an amount of an aqueous solution containing (phospho)lipase is added to the mixture from method step a) such that the water content of the mixture is between 3 and 15% by weight, subsequently,
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- c) the mixture obtained from method step b) is reacted at temperatures between 20°C and 80°C for a period of at least 2 hours, and finally
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- d) the mixture is dried after the end of the reaction.
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2. The method as claimed in claim 1, characterized in that, as phospholipid component, use is made of a lecithin, preferably crude lecithin, and particularly preferably a crude soy lecithin.
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3. The method as claimed in either claim 1 or 2, characterized in that, as triacylglyceride component, use is made of a vegetable and/or animal oil, preferably in refined form and/or at least partially hardened form.
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4. The method as claimed in one of claims 1 to 3, characterized in that, in method step a), a mixture having a phospholipid component fraction between 10 and 80% by weight is charged.
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5. The method as claimed in one of claims 1 to 4, characterized in that, in method step a) a mixture having a triacylglyceride component fraction

between 20 and 90% by weight is charged.

- 5 6. The method as claimed in one of claims 1 to 5,
characterized in that the mixture in method
step a) is brought to a temperature between 35°C
and 60°C.
- 10 7. The method as claimed in one of claims 1 to 6,
characterized in that, in method step b), use is
made of a lipase and/or phospholipase of microbial
origin, preferably from candida and/or asper-
gillus.
- 15 8. The method as claimed in one of claims 1 to 7,
characterized in that a (phospho)lipase amount of
0.05 to 10 mg/ml is used.
- 20 9. The method as claimed in one of claims 1 to 8,
characterized in that, in method step c), a
temperature between 40°C and 50°C is set.
- 25 10. The method as claimed in one of claims 1 to 9,
characterized in that the reaction period in
method step c) is between 5 and 20 hours, and
particularly preferably between 8 and 12 hours.
- 30 11. The method as claimed in one of claims 1 to 10,
characterized in that the drying step d) is
carried out at temperatures between 60°C and 80°C,
and particularly preferably in a vacuum.
- 35 12. The method as claimed in one of claims 1 to 11,
characterized in that a mixture is obtained of
lysolecithin, mono- and diacylglycerides in
preferred fractions between 3.0 and 75% by weight
of lysolecithin, 2.0 to 20% by weight of monoacyl-
glycerides and 6.0 to 40% by weight of diacyl-
glycerides.

13. The method as claimed in one of claims 1 to 11,
characterized in that a mixture is obtained having
a ratio of phospholipid component:mono- and
5 diacylglyceride component of 1:0.25 to 4.0.
14. The use of the mixture obtainable as claimed in
one of claims 1 to 13 for producing emulsions and
creams in the food sector, in particular in the
10 form of ice creams, margarines and bakery
products, and in the cosmetics sector.